

# SOUTH CAROLINA DEPARTMENT OF AGRICULTURE

## HONEY SALES QUICK GUIDE



SC Department of Agriculture (SCDA) regulates the sale of honey in SC. If you plan to sell your honey to or at roadside markets, convenience stores, health food stores, etc. you will need to register with the SCDA and have your honey house inspected and approved by SCDA. Our Food Safety Officers perform food safety inspections under authority granted by the SC Food and Cosmetic Act section 39-25 and 21 CFR by reference. If you sell your honey directly to the end consumer (i.e. Farmers markets) and produce no more than 400 gallons (4,800 lbs.) you can apply for registration and inspection exemption.

For more information contact Samantha Houston at [shouston@scda.sc.gov](mailto:shouston@scda.sc.gov) or visit [agriculture.sc.gov/divisions/consumer-protection/foodfeed-safety-compliance/](http://agriculture.sc.gov/divisions/consumer-protection/foodfeed-safety-compliance/)

### HOW TO LEGALLY SELL YOUR HONEY

- A HOME KITCHEN CANNOT BE USED UNDER ANY CIRCUMSTANCE TO PRODUCE HONEY FOR SALE TO THE PUBLIC.
- You must either register or apply for exemption from the SC Department of Agriculture. Both applications are available at [agriculture.sc.gov/divisions/consumer-protection/foodfeed-safety-compliance/](http://agriculture.sc.gov/divisions/consumer-protection/foodfeed-safety-compliance/).
- All Honey sold in South Carolina must be properly labeled. Labels must comply with the Fair Packaging and Labeling Act. SCDA Food Safety will review labels for compliance with the FPLA at time of registration or exemption application.

### TO APPLY FOR THE: REGISTRATION VERIFICATION CERTIFICATE (RVC)

- If you plan to sell your honey to other businesses such as convenience stores, health food stores, etc. you will need to register with and have your honey house inspected and approved by SCDA. You will need to apply for a RVC. You may use a Shared Honey House that is registered with SCDA or your own approved facility.
- Your manufacturing facility must follow basic building requirements for Good Manufacturing Practices. If you intend to alter and/or infuse your honey products, it may be subject to additional product testing and/or facility requirements. These requirements include but may not be limited to:
  - o The **Grounds** must be kept clean and maintained to not harbor pests and must have adequate drainage.
  - o **Walls and Ceilings** must be smooth, easily cleanable, and kept in good repair.
  - o There must be ample **Lighting** available and light bulbs over processing areas must be shatterproof.
  - o **Floors** must be smooth and kept clean and in good repair.
  - o **Drains** must be installed where needed to prevent clogging and standing water. They must have proper traps and kept in good repair.
  - o You must have a safe **water supply**. SCDA will accept the use of either a DHEC approved public water system or well or a private well. If connected to a private well, you must have a Bacterial Analysis performed by an approved lab annually. For sewage disposal, you must either be connected to a public sewage disposal system or have an on-site wastewater disposal system (septic system). On-site disposal systems must have been approved by DHEC and you must provide a copy of your permit or approval of the system to SCDA.
  - o **Sinks** – there must be a minimum of a mop sink/hand wash sink combination and a separate utensil sink to adequately clean and sanitize all manufacturing utensils as needed.
  - o An adequate supply of **Hot Water** must be supplied to all sinks. All sinks should have a minimum of 140°F except hand wash sinks which should be maintained at a minimum of 110°F.

# HONEY SALES QUICK GUIDE

## SAMPLE LABEL

### Pure Honey

My Apiary's Honey  
22 Sunshine Dr.  
Columbia, SC 29555

16 OZ (453 G)

## IF YOU PLAN TO PRODUCE AND PACKAGE FOR OTHER BUSINESSES

### Pure Honey

Extracted and Bottled For:  
Any Business Enterprises  
44 Business Dr.  
Columbia, SC 29555

16 OZ (453 G)

## TO APPLY FOR: EXEMPTION FROM REGISTRATION

- Beekeepers who intend to sell only directly to the end consumer (i.e. farmers markets and roadside stands) and produce no more than 400 gallons (4,800 lbs) of honey in a calendar year may apply for exemption from facility inspection and registration.
- The honey will need to be properly labeled and you cannot use a home or domestic kitchen to manufacture the honey.

## THE FOUR BASIC LABEL REQUIREMENTS (FAIR PACKAGING AND LABELING ACT)

- Statement of Identity (Honey) shall be in BOLD print, type size must be comparable to the most prominent part of the label (larger than other type) and must be placed on the Principle Display (Front) Panel.
- An ingredients list is not needed if using pure honey. Infused honey products will require ingredient listing. For infused honey products the ingredient list must be listed in a font size no less than 1/16" as measured by the lower case letters. Infused and creamed honey require registration and inspection and cannot be produced under an exemption.
- Business name and street address of the producer, packer, or distributor is required. Address shall include a street address (if not in a local phone directory), city or town, state, and zip code. A qualifying phrase is required to be listed before the business name and address if the address is other than that of the producer/processor's.
- Net Weight must be placed at the bottom 1/3 of the Principle Display (Front) Panel. It must list both customary (pound, ounce, etc.), and metric (kilogram, gram, etc.) weights, and have a minimum type size of (see below) based on the area of the principle display panel. You may list the measurement in whole numbers but they must be rounded DOWN to the nearest number.

### MINIMUM FONT SIZE (INCHES)

NET WT	1/8
NET WT	3/16
NET WT	1/4

### AREA OF PRINCIPLE DISPLAY PANEL (SQ. INCHES)

25 sq. inches or less
25 sq. inches – 100 sq. inches
100 sq. inches – 400 sq. inches



South Carolina  
**DEPARTMENT OF AGRICULTURE**

AGRICULTURE.SC.GOV



South Carolina  
**DEPARTMENT OF AGRICULTURE**  
**FOOD & FEED SAFETY DEPARTMENT**  
 123 Ballard Court, West Columbia, SC 29172

Hugh E. Weathers, Commissioner

# APPLICATION FOR HONEY EXEMPTION

BEE KEEPERS PRODUCING NO MORE THAN FOUR HUNDRED GALLONS (4,800 POUNDS)  
 OF HONEY ANNUALLY AND WHO ONLY SELL DIRECTLY TO THE END CONSUMER

Name of Applicant \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

Mailing Address \_\_\_\_\_

City, State, ZIP \_\_\_\_\_

Name of Firm \_\_\_\_\_

Firm Address \_\_\_\_\_

City, State, ZIP \_\_\_\_\_ County \_\_\_\_\_

Pursuant to Section 39-25-20, CODE OF LAWS OF SOUTH CAROLINA, 1976, AMENDED JUNE 1, 2011, above named Applicant certifies compliance with requirements for exemption from inspections, regulations requiring honey to be processed, extracted and packaged in an inspected food processing establishment, or from being required to obtain a Registration Verification Certificate (RVC) from the Department of Agriculture by verifying that no more than four hundred gallons (4800 pounds) of honey are produced annually and said honey is only sold directly to end consumers. Furthermore, labels are required on all containers of honey that are sold in South Carolina and must be in compliance with the Fair Packaging and Labeling Act.

(Please submit a copy of your sample label or proof of your current or proposed label for review. Please refer to sample "honey label" for Guidance. ALL email submissions must be in PDF format.)

When and if the conditions for this exemption are no longer met, Firm must apply for Registration Verification Certification (RVC).

Date of Application \_\_\_\_\_

Applicant's Signature \_\_\_\_\_

Applicant's Title \_\_\_\_\_

Send application and label(s) to:

Samantha Houston  
 123 Ballard Court  
 West Columbia, SC 29172  
 shouston@scda.sc.gov

<b>FOR OFFICIAL USE ONLY</b>	
_____	Labels reviewed and in compliance
_____	Exemption Certificate Number _____